

# Mango White Chocolate Colorful Macarons Recipe

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Prep. time : 5 minutes

Cook time : 25 minutes

Ready in 40 minutes plus drying and cooling

Level : Advanced

## **Ingredients:**

### **Macaron Shells:**

- Almond flour 125g (4.4oz)
- Powdered sugar 125g (4.4oz)
- Egg whites 55g (2oz) - for the paste
- Egg whites 55g (2oz) - for Italian meringue
- Sugar 150g (5.3oz)

### **Mango White Chocolate Ganache**

- White chocolate 200g (7oz)
- Mango puree 70g (2.5oz)
- Butter 30g (1oz)
- Raspberry jam 100g (3.5oz)

## Directions

1. To make macaron batter put sifted powdered sugar and sifted almond flour into a bowl and stir to combine. Add egg whites and mix with a silicone spatula until you get a thick paste.
2. Distribute the paste into three bowls by putting 100g (3.5oz) into each bowl. Put some green gel coloring into the mixture in the first bowl and stir until you get it evenly colored. Then, add some pink gel coloring into the mixture in the second bowl, and stir until it becomes uniformly colored. Leave the mixture in the third bowl as is.
3. To make Italian meringue put sugar and some water into a saucepan and put the lid on. Put egg whites into a bowl of a stand mixer fitted with whisk attachment, but don't turn it on yet. When the sugar syrup boils remove the lid and continue cooking the syrup. When the temperature reaches 113°C (235°F), start whisking egg whites on medium speed. When the syrup reaches 118°C (244°F), pour it into foamed egg whites carefully without turning off the mixer. It is important to pour the syrup between the whisk and the side of the bowl. Be very careful; if you pour the syrup on the whisk while it's working, it could splatter your hands or face with hot sugar syrup, and you could get serious burns! Once all the syrup is inside, continue whisking Italian meringue until it cools down a bit.
4. Add exactly 60g (2.1oz) of Italian meringue into each bowl. Stir with a silicone spatula until the mixture becomes shiny, thick, but pourable.
5. I am using a "Color Swirl - Three-Color Coupler Decorating Set" for piping my macarons. It is made of 4 parts – there are three interlocking coupler pieces, and a ring that holds them together. First put each coupler piece into its piping bag. Then, assemble the coupler pieces together, attach 10mm (3/8") round piping tip, and then screw the ring to secure everything together. If you don't have one, put each batter into a small piping bag without tip, and then, put all bags into one large piping bag fitted with round 10mm (3/8") tip.
6. Pipe macarons onto a paper lined baking tray. Under the paper put a template with 5cm (2") in diameter circles. If you wish, you can download my template in my post. Leave macarons at room temperature for about one hour until they are dry.

7. Bake them at 120°C (250°F) for 20 minutes. Every now and then open the oven door to allow the moisture to escape. Then leave them to cool down completely.
8. To make mango white chocolate ganache, melt white chocolate in the microwave on low heat. Add mango puree that you've also heated up in the microwave and stir until the mixture becomes uniform. Then add softened butter and stir to combine. Cover your mango white chocolate ganache with plastic foil and leave it at room temperature until it becomes pipeable.
9. Put ganache into a piping bag fitted with round 6mm (2/8") tip, and pipe some ganache around the edges of one macaron shell. In the middle pipe some raspberry jam. Then sandwich it with another macaron shell. Repeat this step until you fill all macarons. Bon appétit!